

Buffalo Chicken Bacon Bombs

2 cups shredded cooked chicken breasts

1 cup cooked bacon pieces

8 oz. Cream cheese

1/3 cup ranch

1/3 cup Buffalo sauce

1 cup Mozzarella cheese

1/3 cup Butter

1 Tbsp. Italian Seasoning

2 tsp. juice from fresh garlic

Parmesan cheese

1 can Pillsbury Biscuit

In a large bowl, mix shredded chicken, bacon, softened cream cheese, hot sauce, ranch and mozzarella cheese. Mix well till cream cheese mixes well into everything.

Next, grease a medium sized skillet or a pan that can be placed in oven.

Place biscuits on a cutting board and cut each of them in half.

Take a half of biscuit and flatten with your palm.

Put a spoonful of the chicken mixture in the middle of the flattened biscuit dough.

Fold over each edge until chicken is tucked inside and place in pan, seam side down. Finish until all the biscuits are used.

Melt butter and add garlic juice, Italian seasoning, and

sprinkle in Parmesan cheese. Brush on with basting brush. Bake at 375' for 30 minutes or until biscuits are golden brown.